GE Appliances

Self-Cleaning Electric Ranges

Owner's Manual

JBP48

Part No. 164D3333P160-1 *Pub. No. 49-8928 -1 5-99 JR*

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Congratulations! You Are Now Part of the GE Family.

Welcome to the GE family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

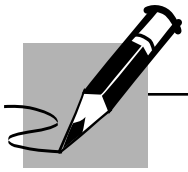
Best of all, you'll experience these values each time you use your range. That's important, because your new range will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying GE. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.

GE & You, A Service Partnership.

IMPORTANT!

Fill out and return the Consumer Product Registration Card that is packed with this product.



FOR YOUR RECORDS

Write the model and serial numbers here:

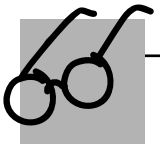
_____

_____

You can find them on a label behind the storage drawer on the front of the range frame.

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your range properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your range.

IF YOU NEED SERVICE

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual. Or you can always call the GE Answer Center® at 800.626.2000, 24 hours a day, 7 days a week.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

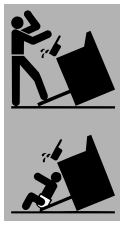
⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or loss of life.

⚠ WARNING ANTI-TIP DEVICE

All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall and floor by installing the Anti-Tip device supplied.



To check if the device is installed and engaged properly, remove the kick panel or storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

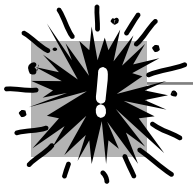
Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

IMPORTANT SAFETY NOTICE

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

Fluorescent light bulbs contain mercury. If your model has a surface light, you must recycle the fluorescent light bulb according to local, state and federal codes.

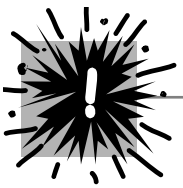


SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified installer in accordance with the provided installation instructions.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING!

SAFETY PRECAUTIONS

- Do not store flammable materials in an oven or near the cooktop.
- ***CAUTION:*** Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.
- Never wear loose-fitting or hanging garments while using the appliance. Be careful when reaching for items stored over the range. Flammable material could be ignited if brought in contact with hot surface units or heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surface units or heating elements. Do not use a towel or other bulky cloth in place of pot holders.
- For your safety, never use your appliance for warming or heating the room.
- Teach children not to play with the controls or any other part of the range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface unit by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

  Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

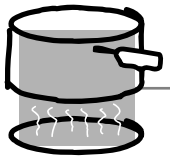
  Flame in the oven can be smothered completely by closing the oven door and turning the oven off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Do not touch the surface units, the heating elements or the interior surface of the oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact the surface units, areas nearby the surface units or any interior area of the oven; allow sufficient time for cooling first.

  Potentially hot surfaces include the cooktop, areas facing the cooktop, oven vent opening, surfaces near the opening, crevices around the oven door.

  REMEMBER: The inside surface of the oven may be hot when the door is opened.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

COOK MEAT AND POULTRY THOROUGHLY…

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F. and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.



SURFACE COOKING UNITS

Use proper pan size—select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the surface unit to direct contact and may result in ignition of clothing. Proper relationship of cookware to surface unit will also improve efficiency.

- Never leave the surface units unattended at high heat settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Do not use aluminum foil to line the drip pans or anywhere in the oven except as described in this manual. Misuse could result in a shock, fire hazard or damage to the range.
- Be sure the drip pans and the vent duct are not covered and are in place. Their absence during cooking could damage range parts and wiring.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for cooktop service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn the surface units off before removing cookware.
- Do not immerse or soak the removable surface units. Do not put them in a dishwasher. Do not self-clean the surface units in the oven.
- When preparing flaming foods under the hood, turn the fan on.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at the ***OFF*** position and all coils are cool before attempting to lift or remove a unit.
- Clean the cooktop with caution. If a wet sponge is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- Keep an eye on foods being fried at high or medium high heat settings.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Use little fat for effective shallow or deep fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

OVEN

Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven shelf in the desired position while the oven is cool. If shelves must be handled when hot, do not let pot holder contact the heating elements.
- Pulling out the shelf to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.

SELF-CLEANING OVEN

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

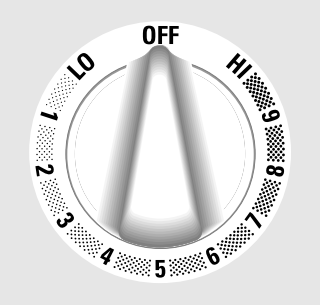
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.

Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

Throughout this manual, features and appearance may vary from your model.



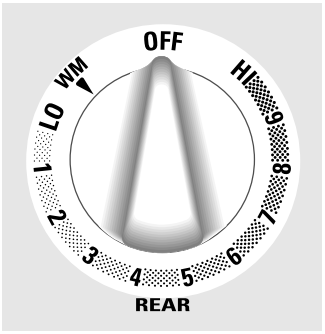
How to Set

Push the knob in and turn in either direction to the setting you want.

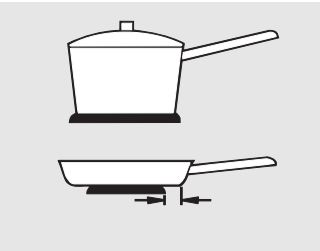
At both ***OFF*** and ***HI*** the control ***clicks*** into position. You may hear slight ***clicking*** sounds during cooking, indicating the control is maintaining your desired setting.

A surface unit ***ON*** indicator light will glow when ***any*** surface unit is on.

Be sure you turn the control knob to ***OFF*** when you finish cooking.



The ***WM*** (warm) setting (on some models) on the right ***REAR*** surface unit keeps already heated food warm until ready to serve.

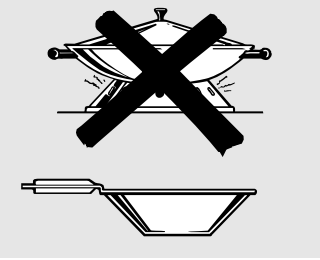


Not over 1 inch

Surface Cookware Tips

Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware are slow to absorb heat, but generally cook evenly at low to medium heat settings. Steel pans may cook unevenly if not combined with other metals.

For best cooking results, pans should be flat on the bottom. Match the size of the saucepan to the size of the surface unit. The pan should not extend over the edge of the surface unit more than 1 inch.



Use only flat-bottomed woks.

Wok Cooking

We recommend that you use only a flat-bottomed wok. They are available at your local retail store.

Do not use woks that have support rings.

Placing the ring over the surface unit will cause a build-up of heat that will damage the porcelain cooktop.

Do not use round bottom woks. You could be seriously burned if the wok tipped over.

Home Canning Tips

Be sure the canner is centered over the surface unit.

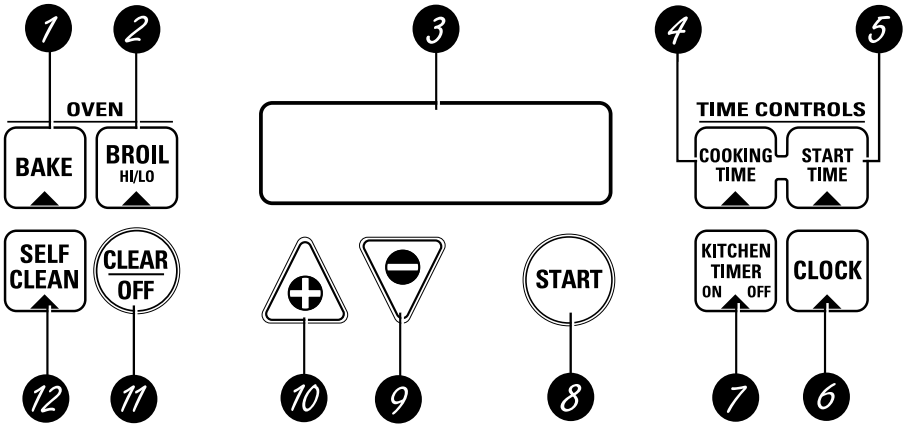
Make sure the canner is flat on the bottom.

Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball® and Kerr® and the Department of Agriculture Extension Service.

To prevent burns from steam or heat, use caution when canning.

Using the oven controls.

Throughout this manual, features and appearance may vary from your model.



Oven Control, Clock and Timer Features and Settings

1. *BAKE Pad*
   Press this pad to select the bake function.

2. *BROIL HI/LO Pad*
   Press this pad to select the broil function.

3. *Display*
   Shows the time of day and the time set for the timer.

   If "F—and a number or letter" flash in the display and the oven control signals, this indicates a function error code.

   If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

   The time of day will flash in the display when there has been a power outage.

4. *COOKING TIME Pad*
   Press this pad and then press the ***INCREASE*** or ***DECREASE*** pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

5. *START TIME Pad*
   Press this pad and the ***INCREASE*** or ***DECREASE*** pads to delay the starting of your oven up to 9 hours and 59 minutes.

6. *CLOCK Pad*
   Press this pad before setting the clock.

7. *KITCHEN TIMER ON/OFF Pad*
   Press this pad to select the timer feature.

8. *START Pad*
   Must be pressed to start any cooking or cleaning function.

9. *DECREASE Pad*
   Short taps to this pad will decrease the time or temperature by small amounts. Press and hold the pad to decrease the time or temperature by larger amounts.

10. *INCREASE Pad*
    Short taps to this pad will increase the time or temperature by small amounts. Press and hold the pad to increase the time or temperature by larger amounts.

11. *CLEAR/OFF Pad*
    Press this pad to cancel ***ALL*** oven operations except the clock and timer.

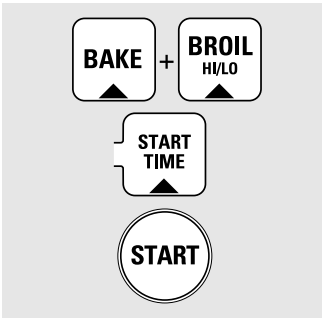
12. *SELF CLEAN Pad*
    Press this pad to select the self-cleaning function. See the *Using the self-cleaning oven* section.

Special features of your oven control.

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

When the display shows your choice, press the START pad. The special features will remain in memory after a power failure.

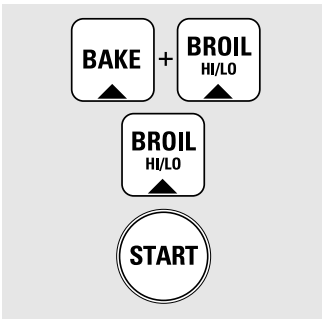


12 Hour Shut-Off

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn ***OFF*** this feature, follow the steps below.

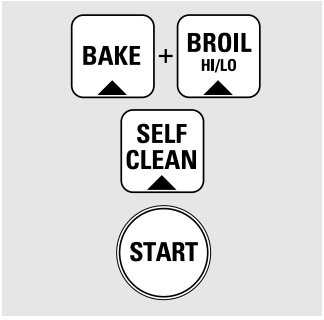
1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***START TIME*** pad. The display will show ***12 shdn*** (12 hour shut-off). Press the ***START TIME*** pad again and the display will show ***no shdn*** (no shut-off).
3. Press the ***START*** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***BROIL HI/LO*** pad. The display will show ***F*** (Fahrenheit).
3. Press the ***BROIL HI/LO*** pad again. The display will show ***C*** (Celsius).
4. Press the ***START*** pad.



Control Lockout

Your control will allow you to lock out the touch pads so they cannot be activated when pressed.

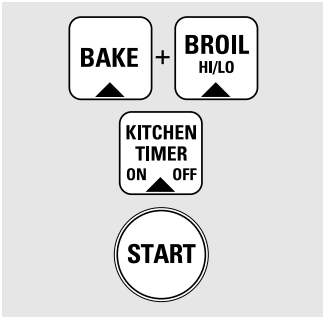
1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***SELF CLEAN*** pad. The display will show ***LOC OFF.***

   Press the ***SELF CLEAN*** pad again. The display will show ***LOC ON.***
3. Press the ***START*** pad to activate the control lockout feature and leave the control set in this special features mode.

When this feature is on and the touch pads are pressed the control will beep and the display will show ***LOC.***

NOTE: *The control lockout mode will not affect the CLOCK and KITCHEN TIMER ON/OFF touch pads.*

Special features of your oven control.

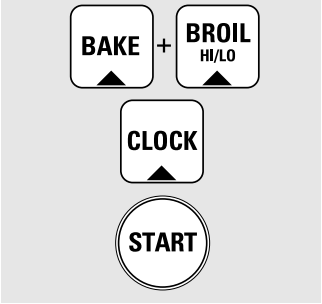


Tones at the End of a Timed Cycle

At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the CLEAR/OFF pad is pressed. This continual 6 second beep may be canceled.

To cancel the 6 second beep:

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***KITCHEN TIMER ON/OFF*** pad. The display shows ***CON BEEP*** (continual beep). Press the ***KITCHEN TIMER ON/OFF*** pad again. The display shows ***BEEP.*** (This cancels the one beep every 6 seconds.)
3. Press the ***START*** pad.



12 Hour, 24 Hour or Clock Black-Out

Your control is set to use a 12 hour clock.

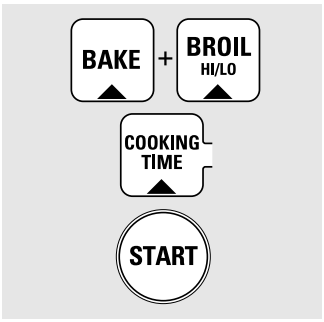
If you would prefer to have a 24 hour military time clock or black-out the clock display, follow the steps below.

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***CLOCK*** pad once. The display will show ***12 hr.*** If this is the choice you want, press the ***START*** pad.

   Press the ***CLOCK*** pad again to change to the 24 hour military time clock. The display will show ***24 hr.*** If this is the choice you want, press the ***START*** pad.

   Press the ***CLOCK*** pad again to black-out the clock display. The display will show ***OFF.*** If this is the choice you want, press the ***START*** pad.

NOTE: *If the clock is in the black-out mode you will not be able to use the Delay Start function.*



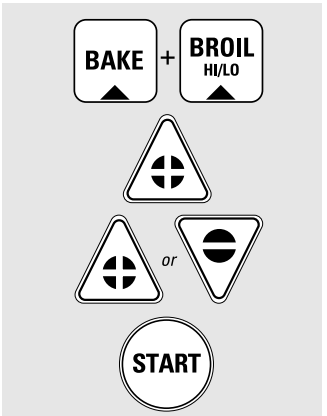
Cook and Hold

Your new control has a cook and hold feature that keeps cooked foods warm for up to 3 hours after the cooking function is finished.

To activate this feature, follow the steps below.

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***COOKING TIME*** pad. The display will show ***HId OFF.***

   Press the ***COOKING TIME*** pad again to activate the feature. The display will show ***HId ON.***
3. Press the ***START*** pad to activate the cook and hold feature and leave the control set in this special features mode.



Changing the Speed of the Increase or Decrease Pads

As you use the INCREASE or DECREASE pads when setting a time or temperature, you may notice the display changes slowly. This special feature allows you to change the speed.

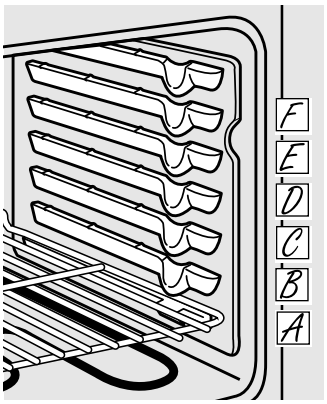
To set the speed you prefer, follow the steps below.

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***INCREASE*** pad. The display will show you a set speed between 1 and 5.
3. Press the ***INCREASE*** pad to increase the speed up to the number 5.

   Press the ***DECREASE*** pad to decrease the speed down to the number 1.
4. Press ***START*** to activate the setting and leave the control set in this special features mode.

Using the oven.

To avoid possible burns, place the shelves in the desired position before you turn the oven on.



The oven has 6 shelf positions.

Before you begin…

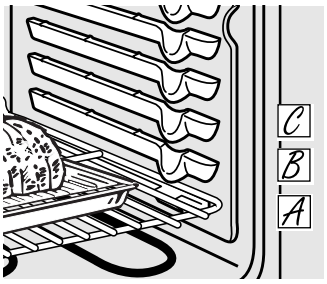
The shelves have stops, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

When placing and removing cookware, pull the shelf out until it stops.

To remove a shelf, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the shelf (stop-locks) on the support, tilt up the front and push the shelf in.

CAUTION: *When you are using the shelf in the lowest position (A), you will need to use caution when pulling the shelf out. We recommend that you pull the shelf out several inches and then, using two pot holders, pull the shelf out by holding the sides of it. The shelf is low and you could be burned if you place your hand in the middle of the shelf and pull all the way out. Be very careful not to burn your hand on the door when using the shelf in the lowest position (A).*



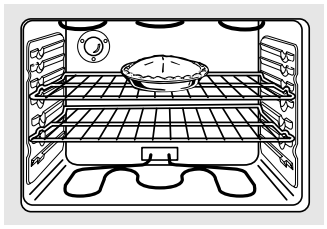
How to Set the Oven for Baking or Roasting

1. Press the ***BAKE*** pad.
2. Press the ***INCREASE*** or ***DECREASE*** pad to set the oven temperature.

To change the oven temperature during the Bake cycle, press the BAKE pad and set the new temperature.

3. Press the ***START*** pad. When the oven starts to heat, the changing temperature will be in the display. The display starts changing once the temperature reaches 100°F.
4. Press the ***CLEAR/OFF*** pad when baking is finished.

Type of Food	Shelf Position
Frozen pies (on cookie sheet)	D
Angel food cake, bundt or pound cakes	C or D
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey	A



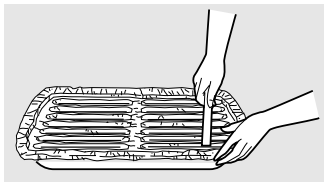
Center baking pans in the oven.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 15–20 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1 to 1½″ of air space around it. If baking four cake layers at the same time, place two layers on rack B and two layers on rack D. Stagger pans on the rack so one is not directly over the other.



Cut slits in the foil just like the grid.

Aluminum Foil

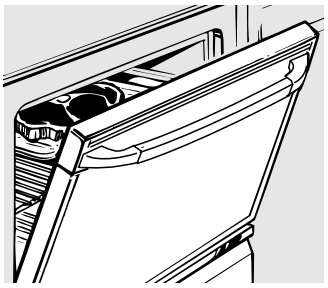
You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Without the slits, the foil will prevent fat and meat juices from draining into the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are essentially frying, not broiling.

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a shelf with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower shelf several inches below the food.



Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

How to Set the Oven for Broiling

1. Place the meat or fish on the broiler grid in the broiler pan.
2. Follow suggested shelf positions in the *Broiling Guide.*

If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Use ***LO Broil*** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

3. Press the ***BROIL HI/LO*** pad once for ***HI Broil.***

   To change to ***LO Broil,*** press the ***BROIL HI/LO*** pad again.
4. Press the ***START*** pad.
5. When broiling is finished, press the ***CLEAR/OFF*** pad.

Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

† *The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F. means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)*

Ground Beef	1 lb. (4 patties) 1/2 to 3/4″ thick 4 lbs. (12 patties)	D D	13 15	8 11	Space evenly.
Beef Steaks					
Rare†	3/4 to 1″ thick	F	6	4	Steaks less than 3/4″
Medium	1 to 1 1/2 lbs.	E	8	6	thick are difficult
Well Done		E	10	8	to cook rare.
					Slash fat.
Rare†	1 1/2″ thick	D	10	8	
Medium	2 to 2 1/2 lbs.	D	15	10–12	
Well Done		E	20	20	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise	C	25	25	Brush each side with melted butter. Broil skin-side-down
	Breast	C	25	15	first.
Bakery Product					
Bread (toast)	2 to 4 slices	E	3	1	Space evenly. Place
English Muffin	2 (split)	F	3-4		English muffins cut-side-up and brush with butter if desired.
Lobster Tails	2–4	C	18–20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1 lb. (1/4 to 1/2″ thick)	E	5	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Salmon					
Steaks	2 (1″ thick)	E	10	5	Turn carefully. Do not
Fillets	2 (1/2 to 3/4″ thick)	E	10		turn skin side down.
Ham Slices	1/2″ thick	D	6	6	
(precooked)	1″ thick	D	8	8	
Pork Chops	2 (1/2″ thick)	D	10	10	Slash fat.
Well Done	2 (1″ thick) about 1 lb.	D	15	15	
Lamb Chops					
Medium	2 (1″ thick) about 10	E	7	4	Slash fat.
Well Done	to 12 oz.	E	10	9	
Medium	2 (1 1/2″ thick) about 1 lb.	E	9	6	
Well Done		E	14	10	

Using the clock and timer.

Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

1. Press the ***CLOCK*** pad.
2. Press the ***INCREASE*** or ***DECREASE*** pads.
3. Press the ***START*** pad until the time of day shows in the display.

The timer is a minute timer only.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Set the Timer

1. Press the ***KITCHEN TIMER ON/OFF*** pad.
2. Press the ***INCREASE*** or ***DECREASE*** pads until the amount of time you want shows in the display.

   If you make a mistake press the ***KITCHEN TIMER ON/OFF*** pad and begin again.
3. Press the ***START*** pad.
4. When the timer reaches ***:00***, the control will beep 3 times followed by one beep every 6 seconds until the ***KITCHEN TIMER ON/OFF*** pad is pressed.

The 6 second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

To Reset the Timer

If the display is still showing the time remaining, you may change it by pressing the ***KITCHEN TIMER ON/OFF*** pad, then press the ***INCREASE*** or ***DECREASE*** pads until the time you want appears in the display.

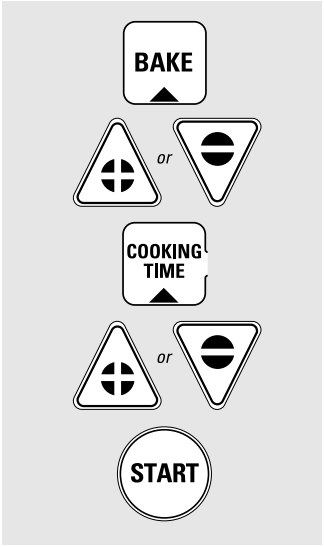
If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by pressing the ***KITCHEN TIMER ON/OFF*** pad and then pressing the ***INCREASE*** or ***DECREASE*** pads to enter the new time you want.

To Cancel the Timer

Press the ***KITCHEN TIMER ON/OFF*** pad twice.

Using the timed baking and roasting features.

NOTE: *Foods that spoil easily–such as milk, eggs, fish, stuffings, poultry and pork–should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.*



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

1. Press the ***BAKE*** pad.
2. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired temperature.
3. Press the ***COOKING TIME*** pad.

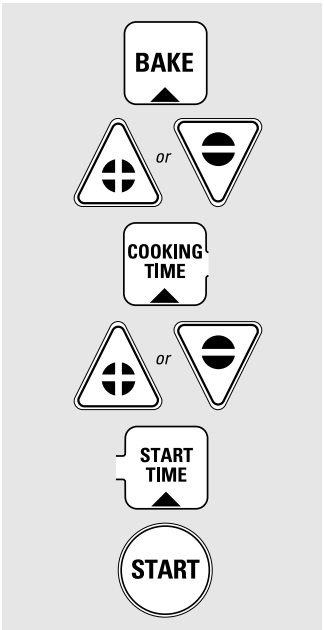
NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.
5. Press the ***START*** pad.

The display shows the oven temperature that you set and the cooking time countdown. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically.

Press the ***CLEAR/OFF*** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Press the ***BAKE*** pad.
2. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired temperature.
3. Press the ***COOKING TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired baking time.
5. Press the ***START TIME*** pad.
6. Using the ***INCREASE*** or ***DECREASE*** pads, enter the time of day you want the oven to turn on and start cooking.
7. Press the ***START*** pad.

NOTE: *An attention tone will sound if you are using timed baking and do not press the START pad after entering the baking temperature.*

If you would like to check the times you have set, press the ***START TIME*** pad to check the start time you have set or press the ***COOKING TIME*** pad to check the length of cooking time you have set.

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F.) and the cooking time countdown.

At the end of timed baking, the oven will turn off. The end of cycle tone will sound.

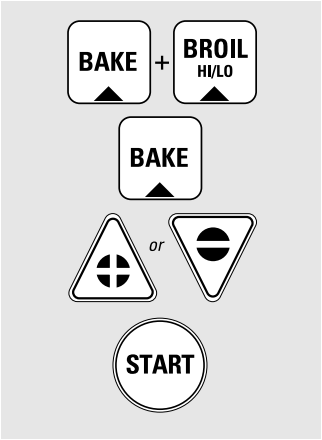
Press the ***CLEAR/OFF*** pad to clear the display.

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

NOTE: *This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.*



To Adjust the Thermostat

1. Press the ***BAKE*** and ***BROIL HI/LO*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Press the ***BAKE*** pad. A two digit number shows in the display.
3. The oven temperature can be adjusted as much as 35°F. or down as much as 35°F.

   Press the ***INCREASE*** pad to increase the temperature in 1 degree increments.

   Press the ***DECREASE*** pad to decrease the temperature in 1 degree increments.
4. When you have made the adjustment, press the ***START*** pad to go back to the time of day display. Use your oven as you would normally.

The type of margarine will affect baking performance!

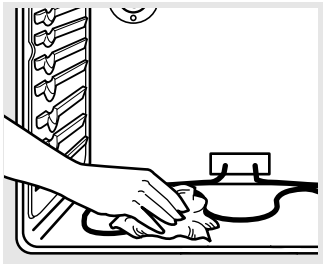
Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the self-cleaning oven.

The oven door must be closed and all controls set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom. (appearance may vary)

Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the shelves, broiler pan, broiler grid, all cookware and any aluminum foil from the oven.

The oven shelves can be self-cleaned, but they will darken, lose their luster and become hard to slide.

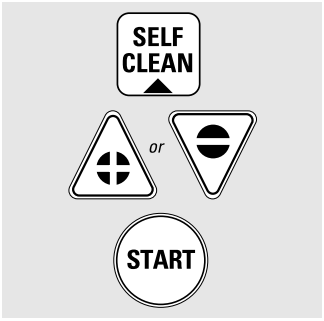
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well ventilated room.



How to Set the Oven for Cleaning

1. Press the ***SELF CLEAN*** pad.
2. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired clean time, if a time other than 4 hours is needed.

Clean cycle time is normally 4 hours. You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

3. Press the ***START*** pad.

The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED DOOR*** light goes off.

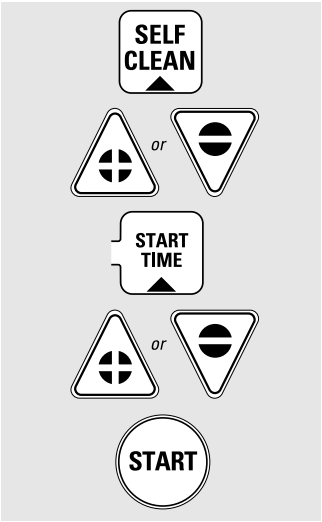
When the ***LOCKED DOOR*** light is off, open the door.

The oven shuts off automatically when the clean cycle is complete.

- The words ***LOCK DOOR*** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the ***CLEAR/OFF*** pad. When the ***LOCKED DOOR*** light goes off indicating the oven has cooled below the locking temperature, open the door.

Using the self-cleaning oven.

The oven door must be closed and all controls set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

Make sure the clock shows the correct time of day.

1. Press the ***SELF CLEAN*** pad.
2. Using the ***INCREASE*** or ***DECREASE*** pads, enter the desired clean time.
3. Press the ***START TIME*** pad. The earliest start time you can set will appear in the display.
4. Using the ***INCREASE*** or ***DECREASE*** pads, enter the time of day you want the clean cycle to start.
5. Press the ***START*** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED DOOR*** light goes off.

When the ***LOCKED DOOR*** light is off, open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.

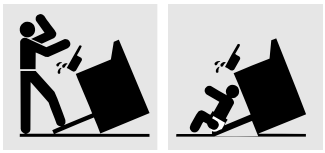
These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can press the ***CLOCK*** pad to display the time of day. To return to the clean countdown, press the ***COOKING TIME*** pad.
- If the shelves become hard to slide, apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.

Care and cleaning of the range.

Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



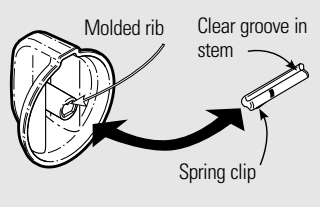
If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

NOTE: *The plastic tape (on some models) must be removed from all chrome trim. It cannot be removed if it is baked on.*



Control Knobs

To Remove:

1. Be sure the knob is in the ***OFF*** position.
2. Pull straight off the stem. Using a piece of string can make removing the knob easier. Slip the string under and around the knob, pull straight out.

Wash the knob thoroughly with warm soapy water. Dry completely with a soft cloth. DO NOT let the knob soak.

To Replace:

1. Check the back of the knob.
2. The molded rib of the knob is designed to fit perfectly onto the knob stem.
3. Align the molded rib to the clear groove in the knob stem. Push the knob back as far as it will go.

Control Panel

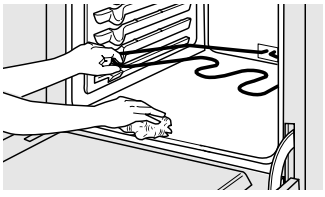
- Clean up splatters with a damp cloth.
- You may also use a glass cleaner.
- Remove heavier soil with warm soapy water.
- Do not use abrasives of any kind.

Porcelain Enamel Cooktop

The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

If acids spill on the cooktop while it is hot, use a dry paper towel or cloth to wipe it up right away. When the surface has cooled, wash with soap and water. Rinse well.

For other spills such as fat spatterings, wash with soap and water or cleansing powders after the surface has cooled. Rinse well. Polish with a dry cloth.

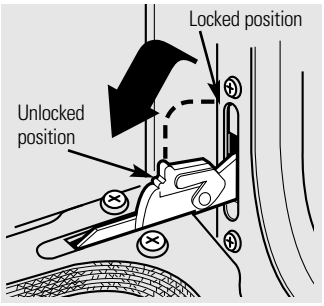


Oven Heating Elements

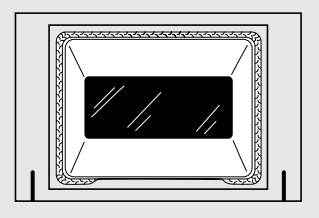
Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

To clean the oven floor, gently lift the bake element. Clean with warm soapy water.

Care and cleaning of the range.



Pull the hinge locks down to the unlocked position.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it

Lift-Off Oven Door

The oven door is removable for easier access to the light bulb.

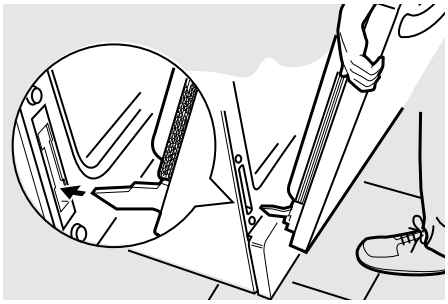
Do not lift the door by the handle.

To remove the door:

1. Fully open the door.
2. Each hinge has a hinge lock. Using a tool, pull the hinge locks down against the door frame.
3. Firmly grasp the door ***at the top sides.***
4. Close the door to the stop position.
5. Lift the door up and pull straight out.

To replace the door:

1. Firmly grasp the door ***at the top sides. This is critical.***
2. Approach the range with the door angled in a vertical position.



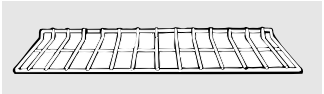
3. Guide the hinges into the slots.
4. Push door in firmly while opening.
5. Once in position, open the door completely. Push the hinge locks back in towards the front frame.

To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled steel wool or plastic pad, hot water and detergent. Rinse well with a vinegar and water solution.

To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasive on the outside of the door.

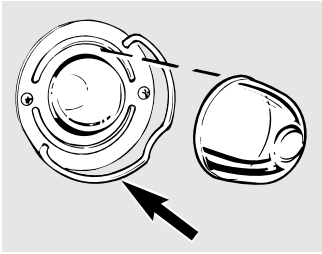


Oven Shelves

Clean the oven shelves with an abrasive cleanser or steel wool. After cleaning, rinse the shelves with clean water and dry with a clean cloth.

NOTE: *The oven shelves may be cleaned in the self-cleaning oven. However, the shelves will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.*

To make the shelves slide more easily apply a small amount of vegetable oil or cooking oil to a paper towel and wipe the edges of the oven shelves with the paper towel.



Wire cover holder.

Oven Light Replacement

CAUTION: *Before replacing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel.*

Be sure to let the light cover and bulb cool completely.

To remove the cover:

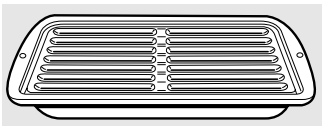
1. Hold a hand under the cover so it doesn't fall when released. With fingers of the same hand, firmly push back the wire cover holder. Lift off the cover.

   Do not remove any screws to remove the cover.

2. Replace bulb with a 40-watt appliance bulb.

To replace the cover:

1. Place it into groove of the light receptacle. Pull wire forward to the center of the cover until it snaps into place.
2. Connect electrical power to the range.



After broiling, remove the broiler pan from the oven.

Broiler Pan & Grid

Do not clean the broiler pan or grid in a self-cleaning oven.

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

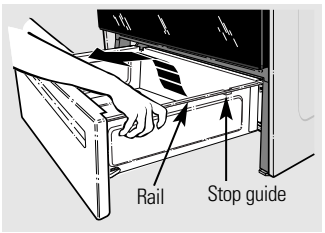
Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.

Do not store a soiled broiler pan and grid anywhere in the range.



Storage Drawer Removal

To remove the drawer:

1. Pull the drawer out until it stops.
2. Lift the front of the drawer until the stops clear the guides.
3. Remove the drawer.

To replace the drawer:

1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.
3. Lift the front of the drawer and push back until the stops clear the guides.
4. Lower the front of the drawer and push back until it closes.

Painted Surfaces

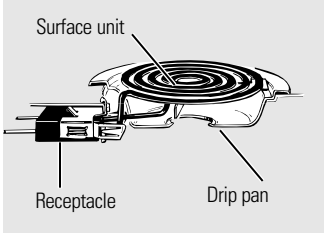
Painted surfaces include the sides, top of backguard and the drawer front.

Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Care and cleaning of the range.

Be sure the controls are turned to OFF and the surface units are cool before attempting to remove them.



Surface Units

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

Do not immerse the surface units in liquids of any kind.

Do not clean the surface units in a dishwasher.

Do not bend the surface unit plug terminals.

Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Drip Pans

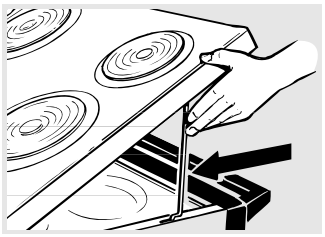
Remove the surface units. Then lift out the drip pans.

For best results, clean the drip pans by hand. Place them in a covered container (or a plastic bag) with ¼ cup ammonia to loosen the soil. Then scrub with a soap-filled scouring pad if necessary. Rinse with clean water and polish with a clean soft cloth.

The drip pans may also be cleaned in a dishwasher.

Clean the area under the drip pans often. Built-up soil, especially grease, may catch fire.

Do not cover the drip pans with foil. Using foil so close to the receptacle could cause shock, fire or damage to the range.



Be sure all surface units are turned off before raising the cooktop.

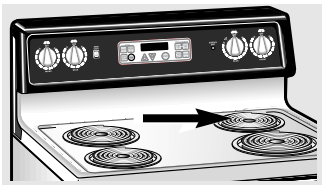
Lift-Up Cooktop

Some models have a cooktop that can be lifted up for easier cleaning. The entire cooktop may be lifted up and supported in the up position.

The surface units do not need to be removed; however, you may remove one to make raising the cooktop easier. There are two side supports that lock into position when the cooktop is lifted up.

After cleaning under the cooktop with hot, mild soapy water and a clean cloth, lower the cooktop. Be careful not to pinch your fingers.

To lower the cooktop, push the rods back and gently lower the cooktop until it rests in place.



Oven Vent

The oven is vented through an opening under the right rear surface unit.

This area could become hot during oven use.

It is normal for steam to come out of the vent and moisture may collect underneath when the oven is in use.

The vent is important for proper air circulation.

Never block this vent.

Before You Call For Service…

Troubleshooting Tips
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Surface units not functioning properly	**The surface units are not plugged in solidly.**	• With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
	The surface unit controls improperly set.	• Check to see the correct control is set for the surface unit you are using.
	The drip pans are not set securely in the cooktop.	• With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Cooktop feels hot	**Large pans hold heat close to the cooktop.**	• Choose a pan that matches the size of the surface unit you are using.
	The oven vent is blocked.	• Pans on the right rear surface unit block air flow from the oven vent and cause the cooktop to get hot.
Food does not bake or roast properly	**Oven controls improperly set.**	• See the *Using the oven* section.
	Shelf position is incorrect or the shelf is not level.	• See the *Using the oven* section.
	Incorrect cookware or cookware of improper size being used.	• See the *Using the oven* section.
	Oven thermostat needs adjustment.	• See the *Adjust the oven thermostat—Do it yourself!* section.
Food does not broil properly	**Door not open to the broil stop position as recommended.**	• See the *Using the oven* section.
	Oven controls improperly set.	• Make sure you press the ***BROIL HI/LO*** pad.
	Improper shelf position being used.	• See the *Broiling Guide.*
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your oven.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	• See the *Using the oven* section.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the *Broiling Guide.*

Before You Call For Service…

Troubleshooting Tips

Problem	Possible Causes	What To Do
Control signals after entering cooking time or delay start	**You forgot to enter a bake temperature or cleaning time.**	• Press the ***BAKE*** pad and desired temperature or the ***SELF CLEAN*** pad and desired clean time.
Clock and timer do not work	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the clock and timer* section.
Oven light does not work	**Light bulb is loose or defective.**	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Oven temperature too hot or too cold	**Oven thermostat needs adjustment.**	• See the *Adjust the oven thermostat—Do it yourself!* section.
Oven will not work	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the oven* section.
Oven will not self-clean	**Oven controls improperly set.**	• See the *Using the self-cleaning oven* section.
"Crackling" or "popping" sound	**This is the sound of the metal heating and cooling during both the cooking and cleaning functions.**	• This is normal.
Excessive smoking	**Excessive soil.**	• Press the ***CLEAR/OFF*** pad. Open the windows to rid the room of smoke. Wait until the ***LOCKED DOOR*** light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	**Oven too hot.**	• Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	**The oven temperature is too high to set a self-clean operation.**	• All the range to cool to room temperature and reset the controls.
	Oven controls not properly set.	• See the *Using the self-cleaning oven* section.
	Oven was heavily soiled.	• Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.

Problem	Possible Causes	What To Do
"LOCK DOOR" flashes in the display	**The self-clean cycle has been selected but the door is not closed.**	• Close the oven door.
LOCKED DOOR light is on when you want to cook	**The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.**	• Press the ***CLEAR/OFF*** pad. Allow the oven to cool.
"F— and a number or letter" flash in the display	**You have a function error code.**	• Press the ***CLEAR/OFF*** pad. Put the oven back into
	If the function code repeats.	• Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.
Display goes blank	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode.	• See the *Special features of your oven control* section.
Display flashes	**Power failure.**	• Reset the clock.
Unable to get the display to show "SF"	**Oven control pads were not pressed properly.**	• The ***BAKE*** and ***BROIL HI/LO*** pads must be pressed at the same time and held for 3 seconds.
Power outage, clock flashes	**Power outage or surge.**	• Reset the clock. If the oven was in use, you must reset it by pressing the ***CLEAR/OFF*** pad, setting the clock and resetting any cooking function.
"Burning" or "oily" odor emitting from the vent	**This is normal in a new oven and will disappear in time.**	• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the *Using the self-cleaning oven* section.
Strong odor	**An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.**	• This is temporary.
Storage drawer is crooked	**Rear drawer support is on top of the guide rail.**	• Reposition the drawer. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.
Storage drawer won't close	**Power cord may be obstructing drawer in the lower back of the range.**	• Reposition the drawer and power cord. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.
	Rear drawer support is on top of the guide rail.	• Reposition the drawer. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.

Notes

GE Electric Range Warranty

All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

For The Period Of:	GE Will Provide:
One Year *From the date of the original purchase*	***Any part*** of the range which fails due to a defect in materials or workmanship. During this ***full one-year warranty,*** GE will also provide, ***free of charge,*** all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- **Service trips to your home to teach you how to use the product.**
- **Improper installation.**
- **Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.**
- **Replacement of house fuses or resetting of circuit breakers.**
- **Damage to the product caused by accident, fire, floods or acts of God.**
- **Incidental or consequential damage to personal property caused by possible defects with this appliance.**

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

Service Telephone Numbers.

GE Answer Center® 800.626.2000

The GE Answer Center® is open 24 hours a day, 7 days a week.

In-Home Repair Service 800-GE-CARES (800-432-2737)

Expert GE repair service is only a phone call away.

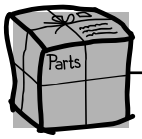
Special Needs Service 800.626.2000

800-TDD-GEAC (800-833-4322)

GE offers, free of charge, a brochure to assist in planning a barrier-free kitchen for persons with limited mobility.

Service Contracts 800-626-2224

Purchase a GE service contract while your warranty is still in effect and you'll receive a substantial discount. GE Consumer Service will still be there after your warranty expires.



Parts and Accessories 800-626-2002

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted).

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

Service Satisfaction

If you are not satisfied with the service you receive from GE:

First, contact the people who serviced your appliance.

Next, if you are still not pleased, write all the details—including your phone number—to:

Manager, Customer Relations
GE Appliances
Appliance Park
Louisville, KY 40225

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